

A TASTE OF THE FUTURE

Service manual



COFFEE QUEEN

Eminence

S / GB

Your retail dealer

.....

.....

Rev. 071101

A TASTE OF THE FUTURE

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We congratulate to your choice of a Coffee Queen Freshbrew machine.

Please read this manual before you take the machine into operation for the first time.

The manual contains important instructions for a safe and proper use of the machine.

Always keep this manual within reach for the user!

Coffee Queen / *Eminence*

- Making coffee cup by cup
- Jug facility with key switch
- 8 choices of drinks,
- 3 ingredients canisters,
- Brewing mechanism with coffee filter
- Electronically temperature controlled
- Adjustable coffee strength
- Illuminated cup while brewing
- Clock functions
- Base cabinet with storage and large waste bin (optional)
- Manufactured in stainless steel

Facts:

Eminence

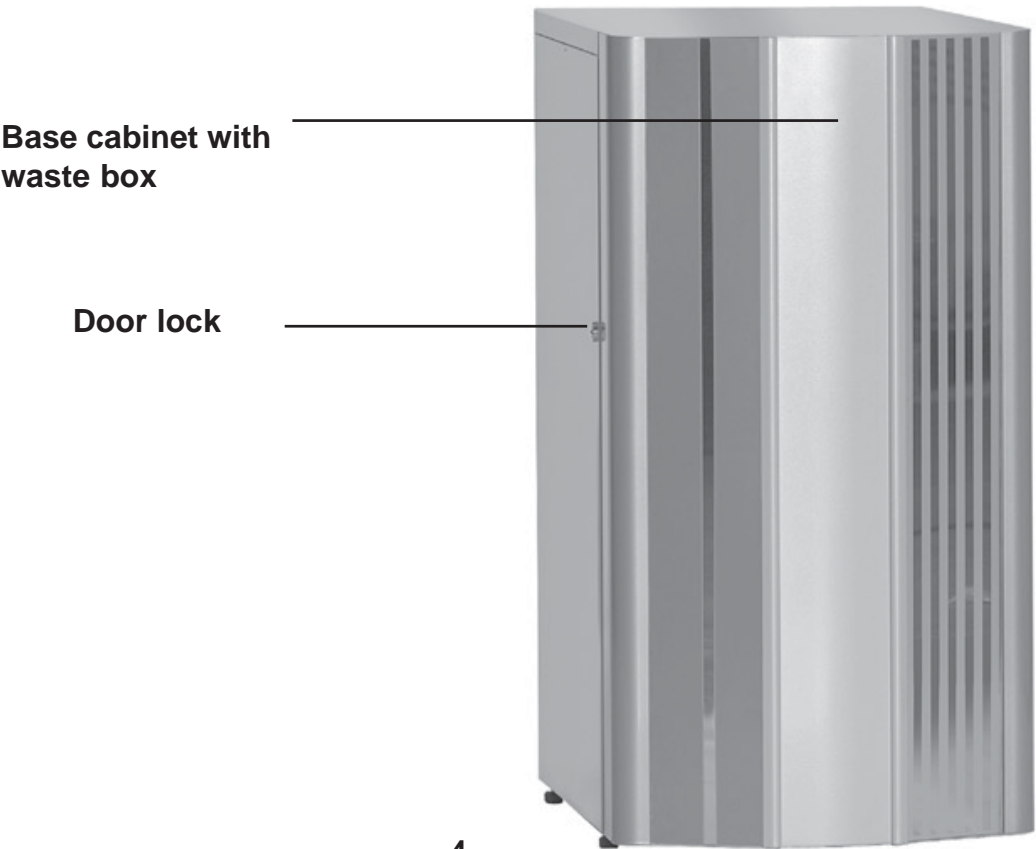
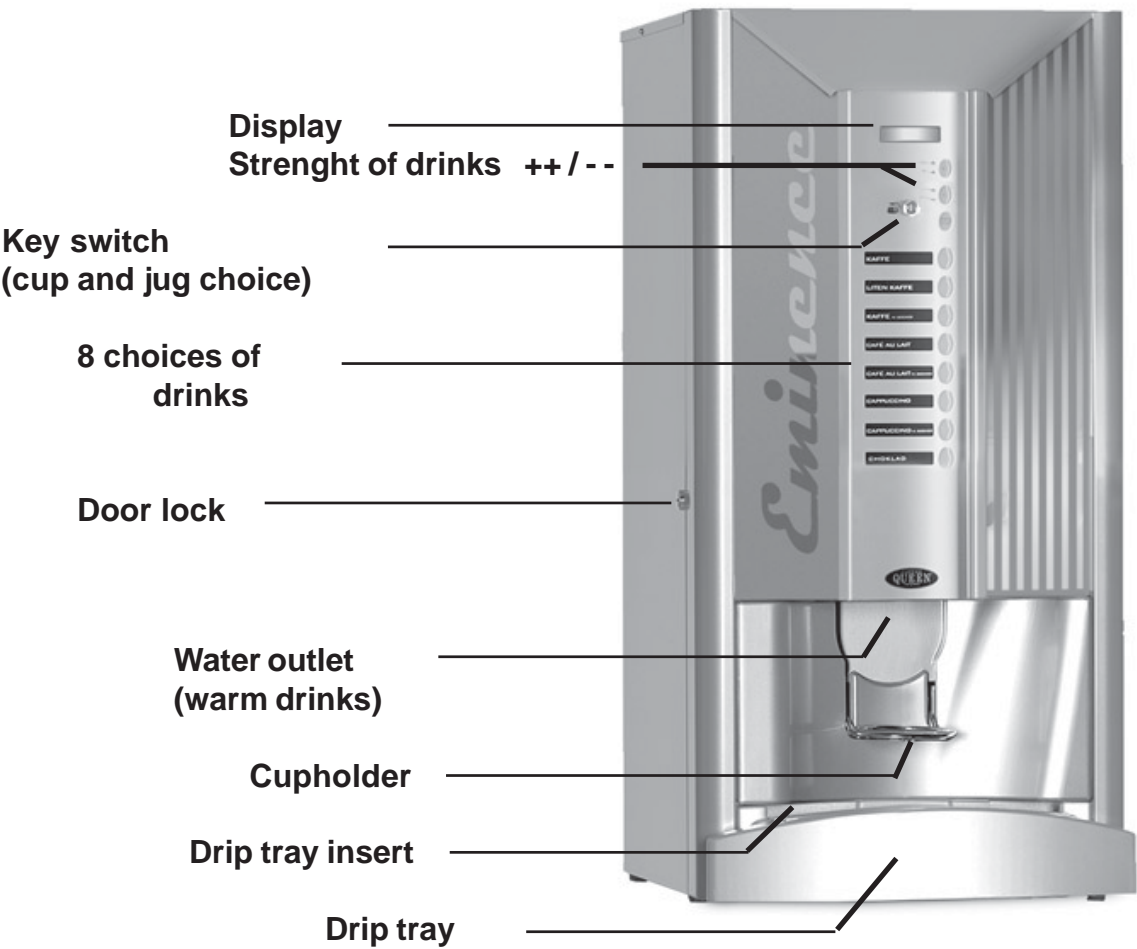
Height	860mm
Width	420mm
Depth	580mm
Weight	38kg (+ ground cabinet 25kg) packing approx.5kg
Tank volume	2.4 litre
Electricity	230V/2200W
Water connection	½"outside thread

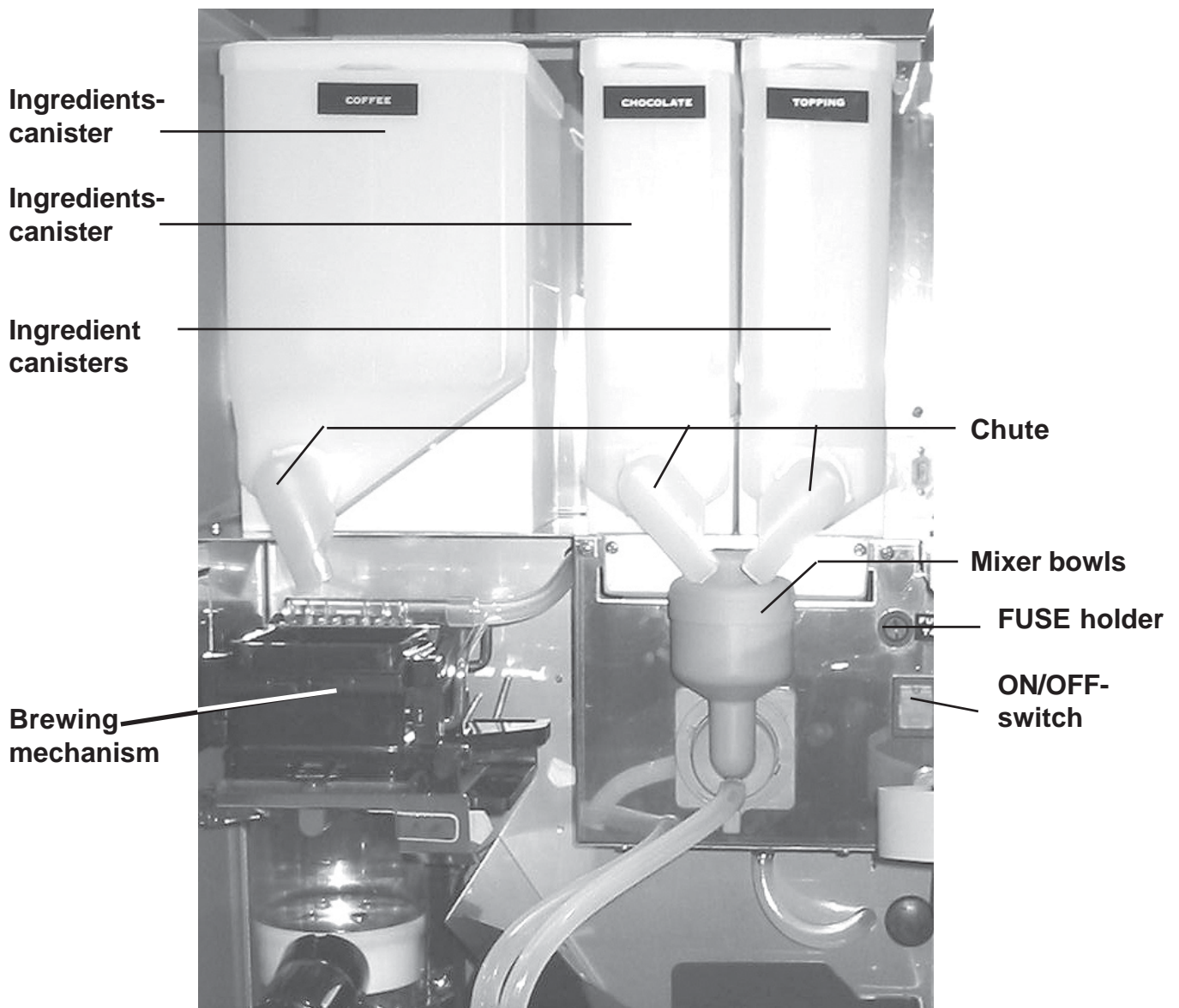
Capacity:

Cups of coffee 200 cups/filling

Ingredients canisters 3 st. (coffee, chocolate, topping).







Detail;	Ingredients;	Width;	Height;		Volum/litre;	Amount/unit
Canister;	coffee	160	250		5,3	1
Canister;	choco	80	250		2,55	1
Canister;	topping	80	250		2,55	1



1. Place the brewer on a flat level and waterproof surface.



Connect the electrical plug to a separate grounded wall socket

**Grounded wall socket
230V 10A**



OBSERVE!

**Make sure there is a space behind the machine for free flow of air.
(minimum 10cm).**

2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.

Please flush the water tube before connecting to machine, this to avoid any particles to damage the inlet valve.

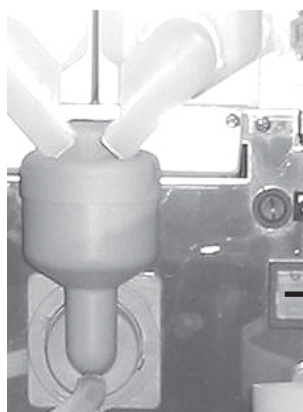
- 3.. Open the water inlet.

4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,4 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx 97°C.

5. Close door.



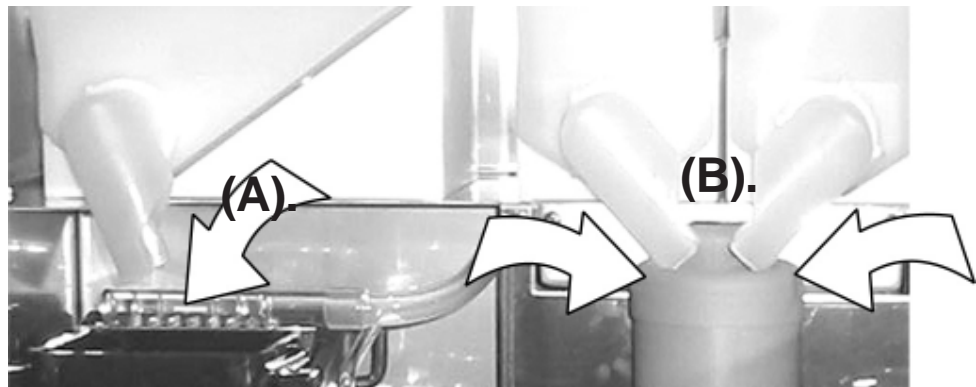
ON / OFF
Switch

6. Fill canisters with ingredients.

Take out (this to avoid unnecessary spillage in the machine) ingredient canisters and fill them with ingredients.

**7. When placing the ingredient canisters:**

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (B) and that the coffee powder will fall into the centre of the brew mechanism (A).



When the water is heated up to right temperature the message **"please wait"** will disappear and the machine is ready to use.

"please wait"

Brewing of coffe. Chocolate etc.

1. Place a cup in the centre of the cup holder..



2. The strenght has a standard setting,
if you wish to increase or decrease it, do as follows
if not continue to point 3.

Stronger drink;

Increase by pushing + or ++ for 5% or 10%
alternative

Weaker drink;

Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down
depending of choice).

3. Choose drink by pushing on the button to the right
of each menu
The display will show; "Please wait", and the cup will
be illuminated.

4. Wait until the light on cup and the message "Please wait"
has been turned off before you take your cup.

5. Enjoy your drink.

Brewing of jug.



1. Place a jug in the centre of drip tray by lifting up the cupholder.



2. Turn on the key with jug symbole clockwise.

3. 6 cups of brewing is standard settings,

Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button to the right of menu "Coffee"

5. Wait until the light and message "Please wait" has been turned off before you take out the jug.

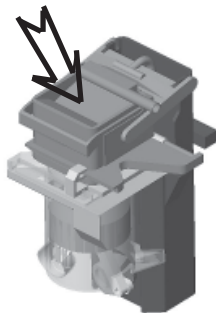
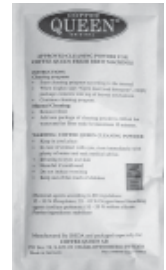
6. Serve a jug with good coffee.

Automatic cleaning of brew mechanism, mixing bowl:**Shall be done every week.**

The brew mechanism can easily be cleaned with the key switch in "cup" (normal) position.



1. Turn the key slowly ninety degrees and back again.
Push button for drink 1 for 6 seconds. A
2. After 4 seconds the signal will go faster.
3. After 6 seconds **The display shows;** "Open door"
"load detergent".
4. Fill 25gr cleaning agent (one portion bag) in to the brew mechanism. (will be supplied from your dealer)
5. **The display shows;** "Close door"
6. **The display shows;** " When ready press key"
Place a jug into the drip tray and push button for drink 1



7. **The display shows;** "Cleaning mixer" (2....)
8. **The display shows:** "Rinsing coffee" "Soak time:"
The machine start to count down from 300 seconds.
9. **The display shows.** "Brewer cycle" the machine is counting down.

Fig.B

To stop cleaning process: push "Stop" button.
The brew mechanism will go back to start position.
NOTE! Don't stop the process when detergent has been loaded.
Then the cleaning must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house:

Do as follow in paragraph 10- 19.

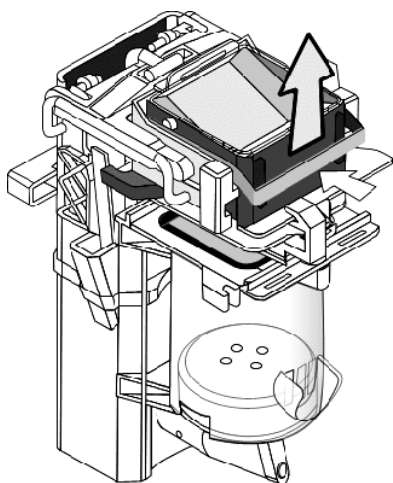


10. **Push "+" button in 6 seconds**
11. The display shows: "Change paper/Rotate" "Push E/ +"
12. Push "E" button.
13. The display shows; "Preparing paperload".
14. The machine will rotate in position.
15. The display shows, "Change paper"
16. **Open door, dismantle**, clean and reassemble brew house.
page 11.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and waste it just to make sure that there is nothing left of detergent.

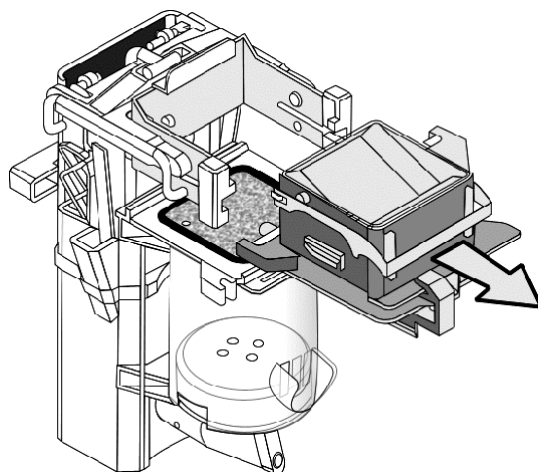
**If machine not will go back in start position.
Restart machine.**

Dismantling and cleaning/washing brew house:**Dismantle brew house:**

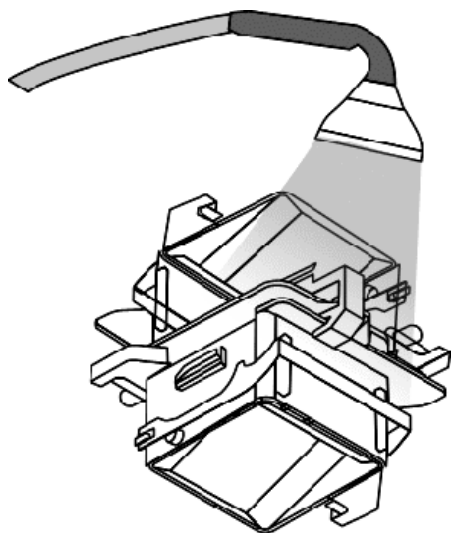
1.



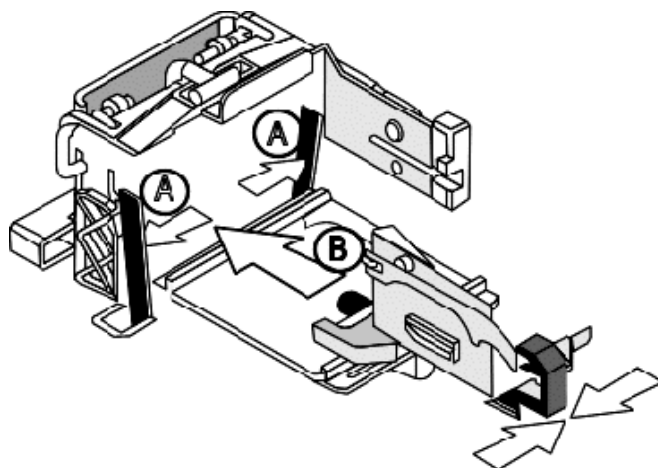
2.

**3. Flush brew house!**

To remove detergent and coffee remnants.



4.

Reassemble brew house.**NOTE!** When reassemble brew house make sure that (B) wiper are between (A) arms.

Weekly cleaning! Automatic cleaning of mixing bowl.

If you only wish to clean the mixer bowl ; Follow these instructions:



The mixer bowls can easily be cleaned with the key switch in "cup" (normal) position.

**Automatik cleaning of mixer bowl**

1. **Place a jug in the drip tray.**
2. Turn the key (1) slowly ninety degrees and back again.
Push button (3) for 6 seconds.
3. After 4 seconds the signal will go faster.
4. After 4 seconds the mixer bowl and the whipper house no.2 starts to be cleaned in 5 seconds.
The display shows: "Cleaning 2".

**By cleaning means that water is flushed and
whipper motor rotates.**

Automatic cleaning of In/Outlet valves:

The In/Outlet valves can easily be cleaned with the key switch in "cup" (normal) position.



1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again. **Push button "E" and "→" at the same time in 6 seconds. Keep buttons down.**
3. All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.
4. The display shows: "Cleaning valves".
5. Push button "E" for making a brew cycle and flush remaining water and scale from the cleaning.

By cleaning is meant that valves "knocks" away eventual scale and other particles which has been attached in the cylinders and that they are flushed away with the water.

Rotate brew mechanism without water or ingredients:

The brew mechanism can be rotated without water and ingredients with the key switch in "cup" (normal) position.

To be used when brew mechanism has been dismantled for washing and shall be remounted.

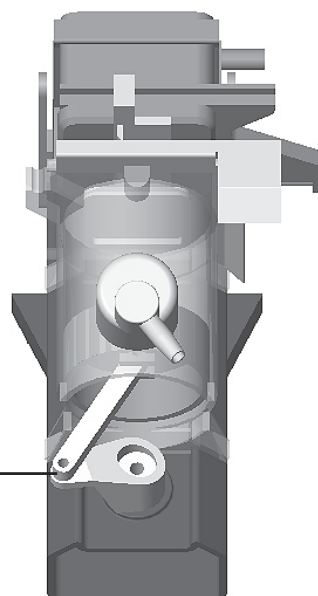


1. Push "+" button in 6 seconds
2. After 4 seconds the signal will go faster.
3. The display shows: "Change paper/Rotate"
"Push E/ +"
4. Push + button.
5. Displayen visar: "Bryggcykel utan vatten"
6. Tryck "E" knappen
7. The display shows: "Rotate"

The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismantled.

Observe! The push rod shall be in position "8 o'clock"

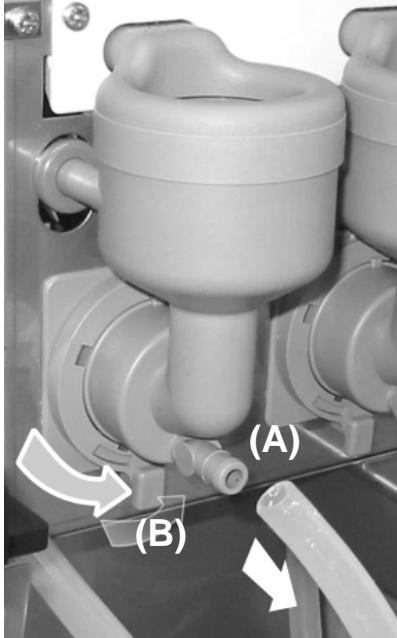
If not take out again and repeat the procedure.



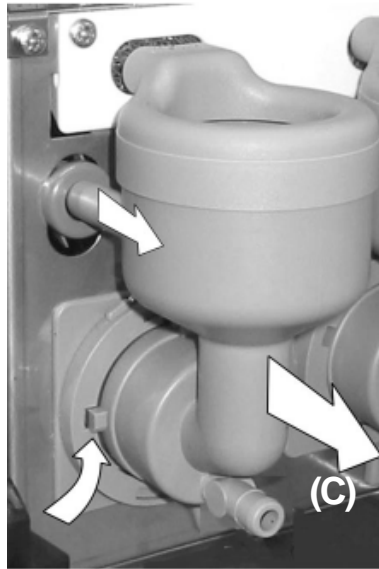
Eight (8) o'clock.

Dismantle : Mixer system

1. Loosen outlet hose (A) and turn lock knob (B) anti-clockwise.



2. Loosen mixer bowl. Pull apart (C).



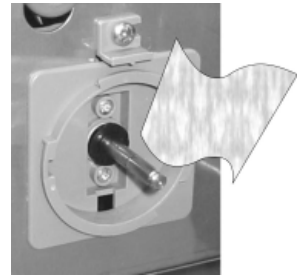
3. Loosen whipper (D) pull whipper straight out from the machine.



4. Turn lock knob anti-clockwise.(E) until it stops

**Cleaning**

5. Clean with a wet rag and drought drily.

**Wash these parts:****6.**

- A. Mixer bowl



- B. Steam trap



- C. Whipper



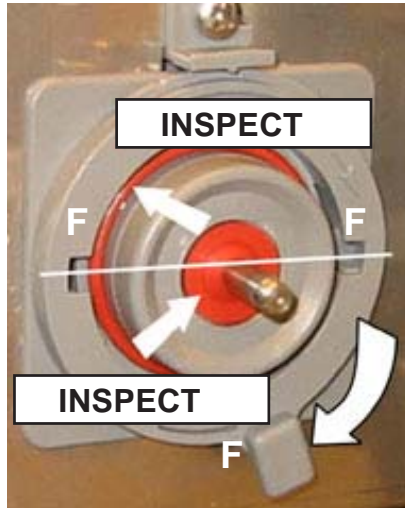
- D. Assembly plate



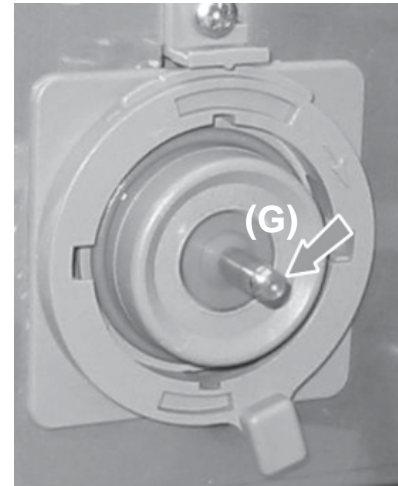
Make sure this parts are dry before use

REASSEMBLE: Mixer system

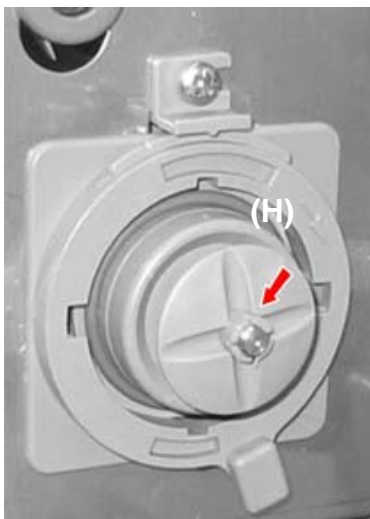
7. Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.



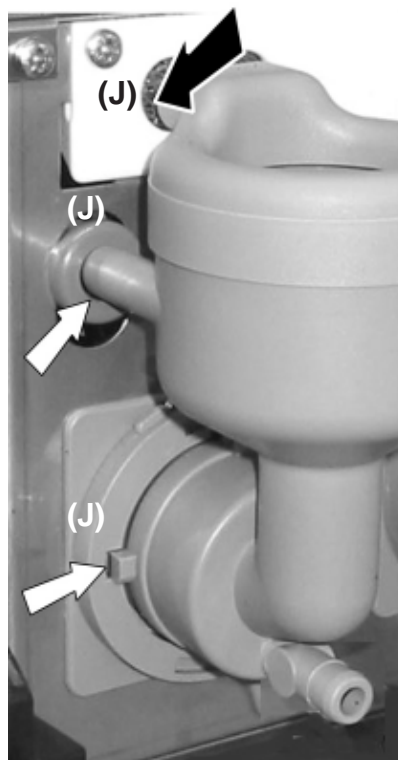
8. Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H)**.



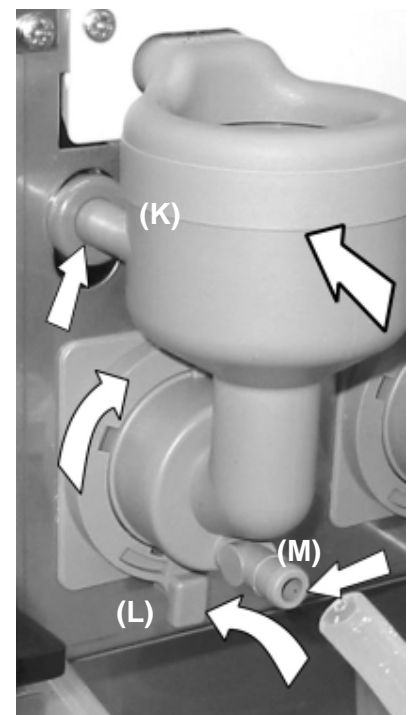
9. Assemble whipper , pull until you hear a clicking noise. **(H)**.



10. Assemble mixer bowl and steam trap **(J)** see picture.



11. Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L)**. Connect outlet hose **(M)**. **(NOTE!** make sure that all water hose are connected at right place



Dismantling; Cleaning or exchanging coffee filter.

A tool for dismantling coffee filter, comes with the machine.



1. Push **"+" button** for 6 seconds.
2. After 6 seconds the display shows; "Change paper/ Rotate"
"Push E/+".
3. Push **"E" button**.
4. The display shows; "Preparing paperload".
5. The machine will rotate in position.
6. When the display shows, "Change paper" open the door and insert the dismantling tool through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly. Push up on the rear of the screen assembly until it pops out of the cylinder.
7. Soak the screen assembly in a solution of 25gr. cleaning agent in 3dl water for a maximum of 10 minutes.

Fig. 3.

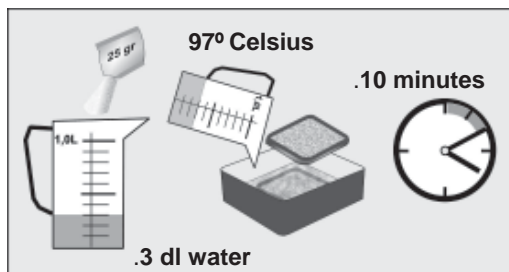
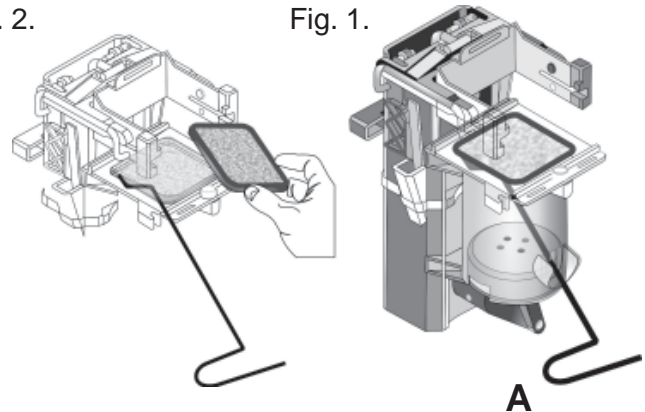


Fig. 2.



Fig. 1.



(Cleaning agent receives from your retail dealer)

8. Insert the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

Prolonged contact with cleaning agent may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residue.

Cleaning agent: (brew mechanism)
Filter: (brew mechanism)
Tool: (dismantling filter)

Coffee Queen article no 1104161
Coffee Queen article no 47200213
Coffee Queen article no 4720090

Outside cleaning;

Outside cleaning; use a soft rag and liquid cleaning agent which not scratch.

Cup counter:

The machine has an in built cup counter which is available to see and reset with the key switch in "cup" (normal) position.



1. **Push "-" button for 6 seconds.**
2. After 4 seconds the signal will go faster..
The display shows: **"Total xxx cups"**
3. Push "E" button.
The display shows: **"Choice 1 free xxx cups"**
4. Push "E" button.
The display shows **"Choice 1 coin xxx cups"**
5. Push "E" button.
The display shows **"Choice 1 xxx cups in can"**
6. Push "+" button to reach to "choice 2" etc.
7. Push choice 3 to reset the counter.
8. Push "Stop" button to go back to user mode.

Easy Access:

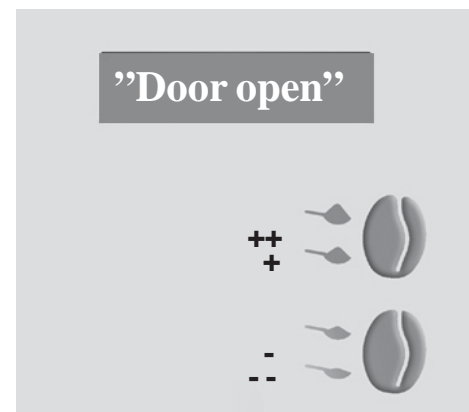
Water and ingredient amount can be adjusted with $\pm 15\%$ with the key switch in "cup" (normal) position.



1. **Push "+" and "-" button at the same time.**
2. After 4 seconds the signal will go faster.
3. The display shows: **"Easy access" "strength 1 100%"**
4. Choose the drink you want to change by pushing "+" or "-" button.
5. Push "E" button.
6. The display shows: for example. Volyme 4 and"
Blinking 100%"
7. Change by pushing "+" or "-" button.
8. Push "E" button to confirm the change.
Press "stop" to go back to user mode.

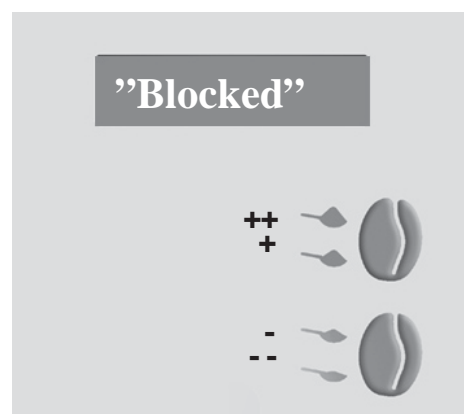
The machine is equipped with following safety functions

1. Indication of door
Door not closed
The display shows; "Door open"
2. When machine is not in use:
The valves are blocked.



Failure messages which can mostly be corrected without any help from service company

1. The display shows; "Blocked" "Water level low"
Please check incoming water connection
Turn off the machine with the main switch
wait for 10 sec. and turn on again.
2. The display shows normal: but no drink is coming.
Possible cause of failure:
Mechanical stop in the ingredients canisters or whipper.



Measure: Try to find the cause of failure. Clean the mixer system and try again.

Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tanks.
3. Keep machine free from frost.

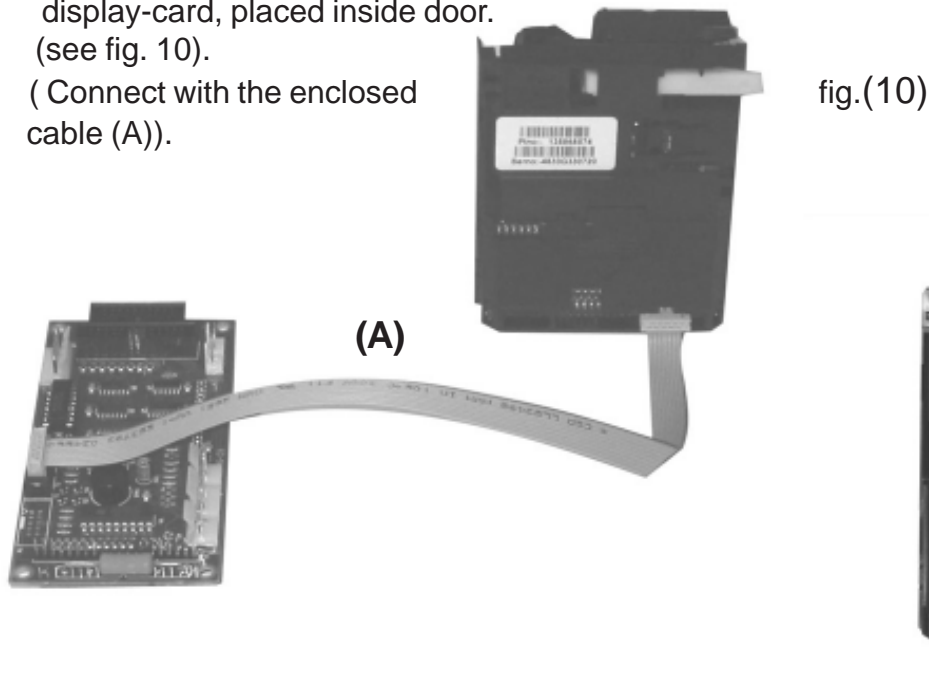
Long machine storage at temperatures as below 0°C (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.

13. Installation of coin mechanism

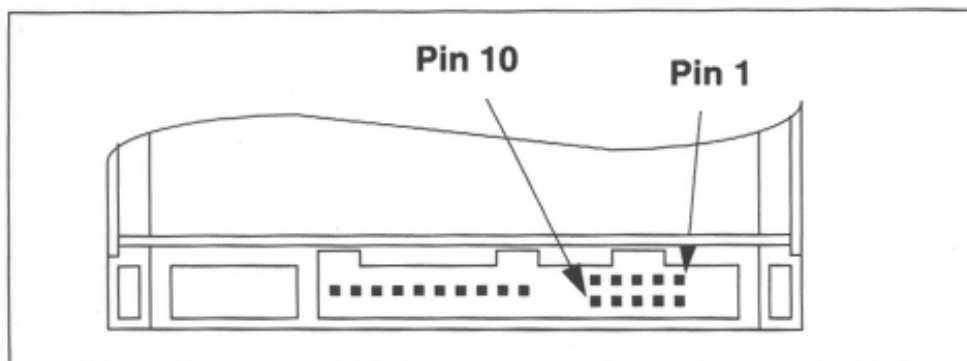
Installation of coin mec for freshbrew machines. CQ

Important!: The coin mec. must only be installed by authorized, qualified personnel.

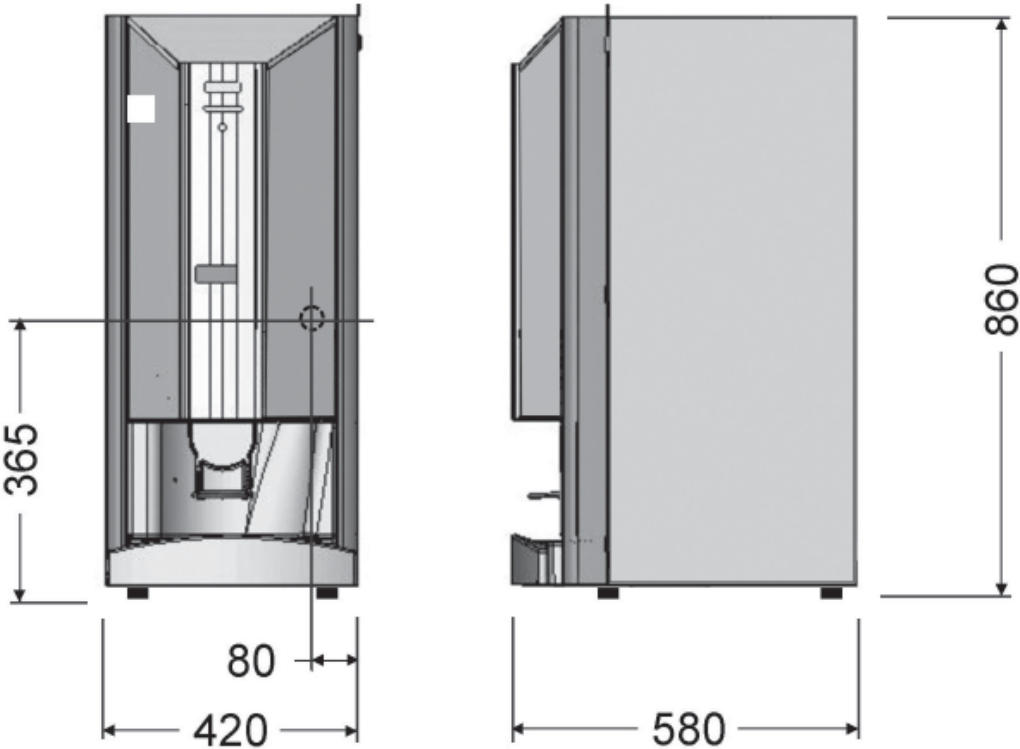
1. Assemble coin mec and connect to display-card, placed inside door.
(see fig. 10).
(Connect with the enclosed cable (A)).



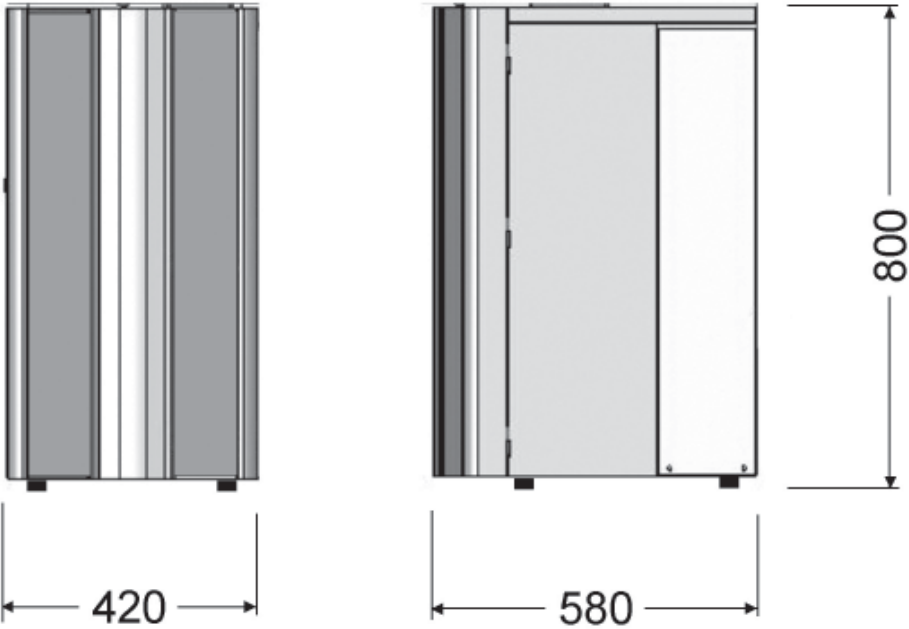
**Cable
connecting**



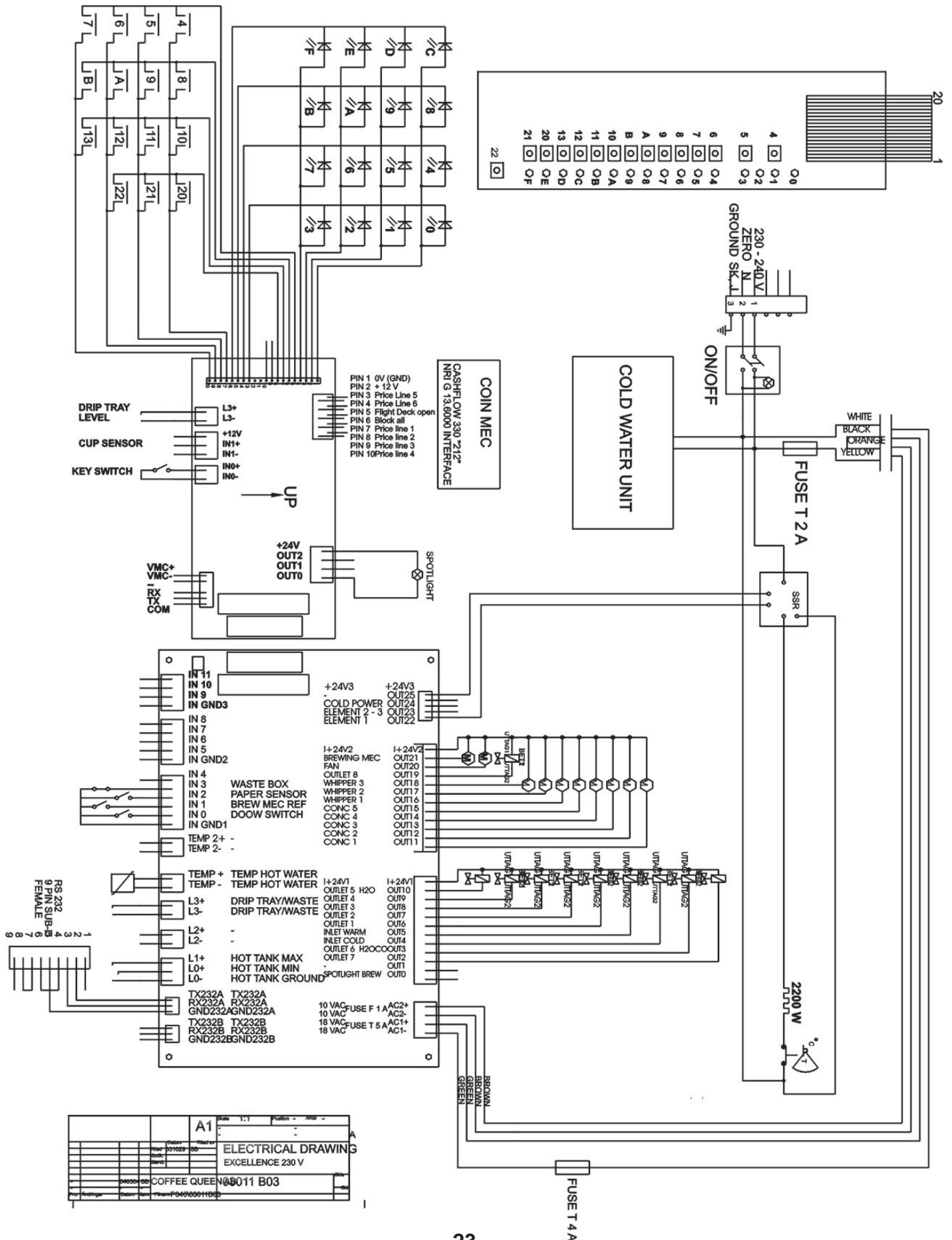
Placement contact: Version 212



Base cabinet Eminence.



15. Circuit diagram.



16. Spare part list.

Eminence

Description;	Art. no.	Pos. no.	Amount/unit
			Em,
Valid to page 28.			
Level sensor complete	120548	1	1
Gasket, silicone for sensor	150118-02	2	1
Heating element 2200W 230V	1601361	3	1
Water tank complete	7001304	4	1
Gasket, (lid water tank)	1206591	5	1
Motor gear 145 rpm, without axle	1604612	6	3
Motor axle for 1604612, 16mm	1604614	7	3
High limit controll, Bulba 73mm	220220	8	1
NTC thermistor	1604133	9	1
Rubber grommet , inlet for NTC thermistor	1605361	10	1
Valve outlet 24 V DC	120627-03	11	3
Membrane	1501191	12	
Inlet, for valve	160537-03	13	3
Plug (water tank)	120407	14	1
Bulk head adaptor, mixing bowl	120498	15	1
Switch 2 pol (illumin.)	160801-04	16	1
Steam trap	120500	17	1
Mixing bowl	1204852	18	1
Whipper	1204842	19	1
Motor whipper 24V F	1604591	20	1
Whipper motor plate	1604592	21	
Assembly plate	1204781	22	1
Slinger disc	120480	23	1
Grommet (for whipper pin)	120655-02	24	1
O-ring (red) (for assembly plate mod. F	120638	25	1
Outlet brew mech./angled	1201481	26	1
Outlet brew mech./extender	1201482	27	1
O-ring 36,2 x 3,0	120650	28	1
O-ring 15,6 x 1,78	120652	29	1
Foam (filter) for dust trap	1201282	30	1
Dust trap, outlet	1105349	31	1
Silicone hose inlet / water tank 8x12 L=530	150501	32	1
Silicone hose water tank / drain 8x12 L=1000	150501	32	1
Silicone hose Te 8x12 L=570	150501	32	1
Silicone hose water tank 8x12 L=320	150501	32	1
Silicone hose outlet valv./choco 8x12 L=280	150501	32	1
Silicone hose outlet valv./brewm.8x12 L=330	150501	32	1
Silicone hose mixer 1/Outlet 8x12 L=220	150501	32	1
Note! Silicone hose 150501 (sales by the metre).			

16. Spare part list.

Eminence

Description;	Art. no.	Pos. no.	Amount/unit
			Em,
Valid to page 29.			
Fan	1604171	33	1
Grid cover for fan	1604172	34	1
Valve inlet 2,5 l/min	1206371	35	1
Solid state	1604201	36	1
Electronic card CON 1200 (<i>in use on machine until 0609</i>)	1604002	37	1
Electronic card Ver. II (<i>in use on machine from 0610</i>)	1604102	37	1
Fuse 4 Ampere (slow 5x20)	1604381	38	1
Decal - fuse 5/1Amp. slow	1701983	39	1
Decal - fuse 4 Amp. slow	1701982	40	1
Brew engine unit compl. spare part	1201432	41	1
Brewer dock white	120144	42	1
Pin 3,5x36	1201453	43	1
Pin 2,0x36	1201454	44	1
Microswitch V5J (brew engine)	160829	45	1
Main supply cable 3x1 mm ²	160522	46	1
Main supply cable, Europa	160565	46	1
Inlet-plug and socket	160570	46	1
Fuse holder	1604351	47	2
Fuse 2 Amp. slow 5x20	1604382	48	1
Decal - fuse 2 Amp. slow	1701981	49	1
Connection block PA 80	160351	50	1
Gable (connection block) PA 80	160352	51	1
Transformer	5003111	52	1
Micro switch	160841	53	1
Grounds box, top cabinet	1105356	54	1
Grounds box, base cabinet	1105317	55	1
Grounds funnel, top cabinet	1105357	56	1
Refuse sack	1704921	57	-
Brew mechanism, complete	7001137	58	1

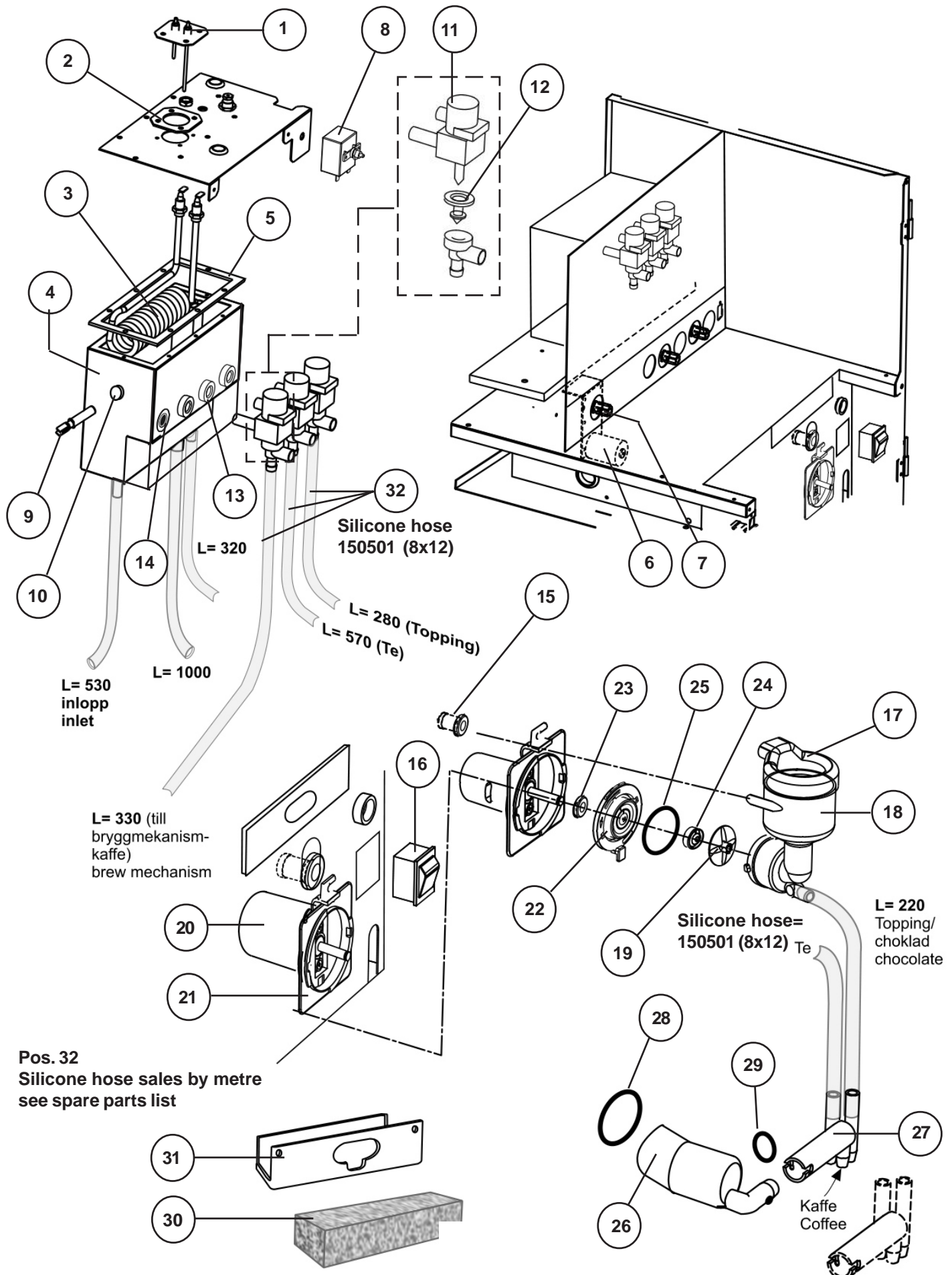
16. Spare part list.

Eminence

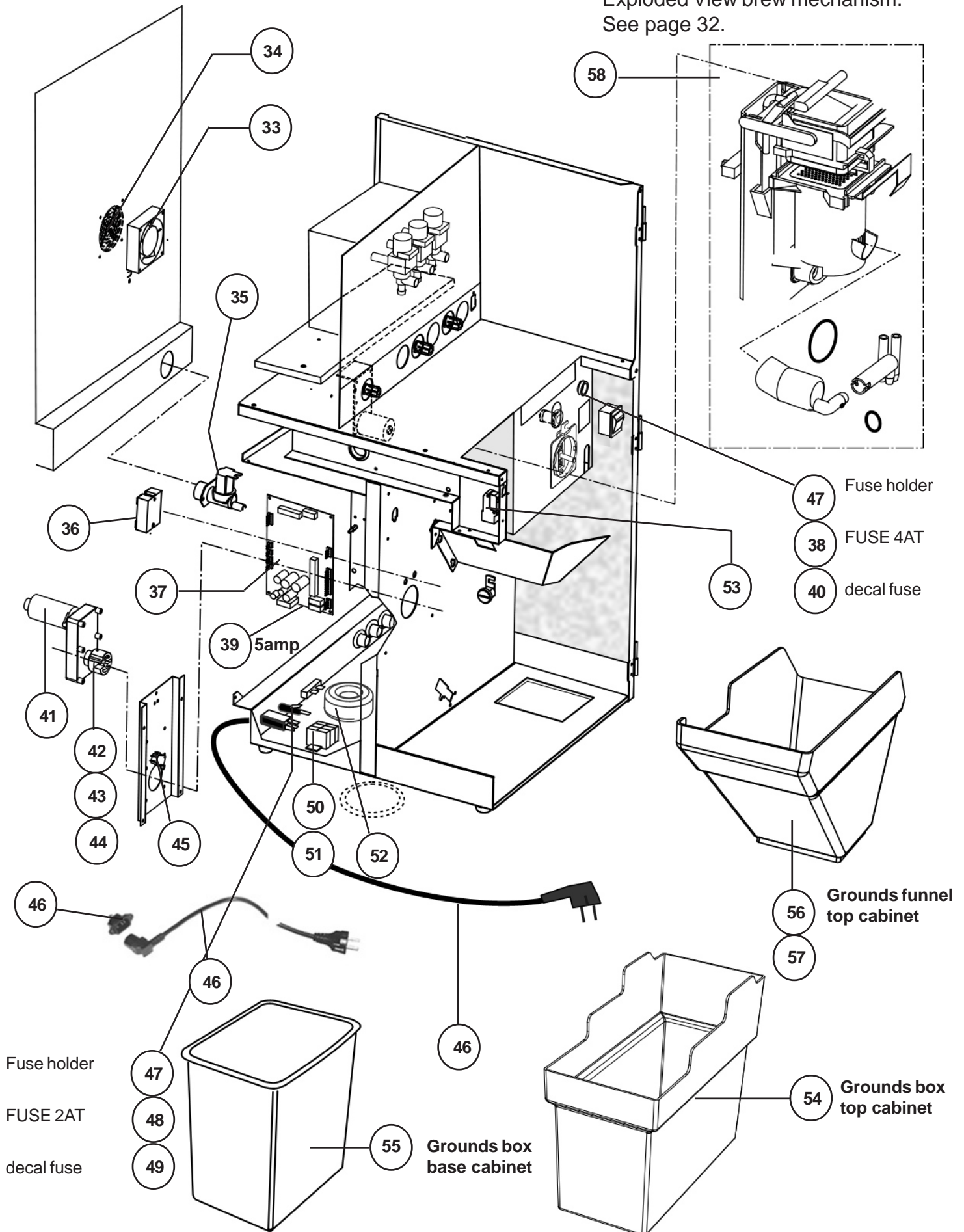
Description;	Art. no.	Pos. no.	Amount/unit Em,
Valid to page 30. Eminence 3 canisters			
<u>Ingredients canister B 78 x H 250 topp,choc.</u>	120491	59	2
Lid	120495	60	2
Feed control, in plastic	1204712	61	2
Agitator incl. spring	1204741	62	2
Cage (motor shaft)	1801451	63	2
 <u>Ingredients canister B160 x H 250 (coffee)</u>			
Lid 160 (coffee)	1204887	64	1
Feed control, plastic (coffee)	1204952	65	1
Agitator incl. spring	1204712	66	1
Cage (motor shaft)	1204733	67	1
Chute, right (FB)	1801451	63	1
Chute, left (FB)	120493	68	1
	120489	69	2
Valid to page 31. Eminence 4 canisters			
Ingredients canister B 67 x H 250	1205617	70	3
 <u>Ingredients canister B160 x H 250 (coffee)</u>			
Lid 160 (coffee)	1204887	71	1
Feed control, plastic (coffee)	1204952	72	1
Agitator incl. spring	1204712	73	1
Cage (motor shaft)	1204733	74	1
Chute, left (FB)	1801451	75	1
	120489	76	1
Valid to page 32.			
Cup holder	1102032	77	1
Diode lamp complete	1104544	78	1
Drip tray	1105351	79	1
Drip tray insert	1102031	80	1
Flat conductor cable	1606727	81	1
 Display board (<i>in use on machine until 0609</i>)			
	1604007	82	1
 Display board Ver 1(<i>in use on machine from 0610</i>)			
	1604101	82	1
 Key-switch			
	1202551	83	1
Membran switch	1603842	84	1
Lock with clamp(door) Instant	120250	85	2
Key, (door) Instant	120251	86	2
Service key (tool)	180290-03	87	1
Drip pan, base cabinet	1204611	88	1
Foot, base cabinet	120316	89	4
Foot, adjustable	1203202	90	4

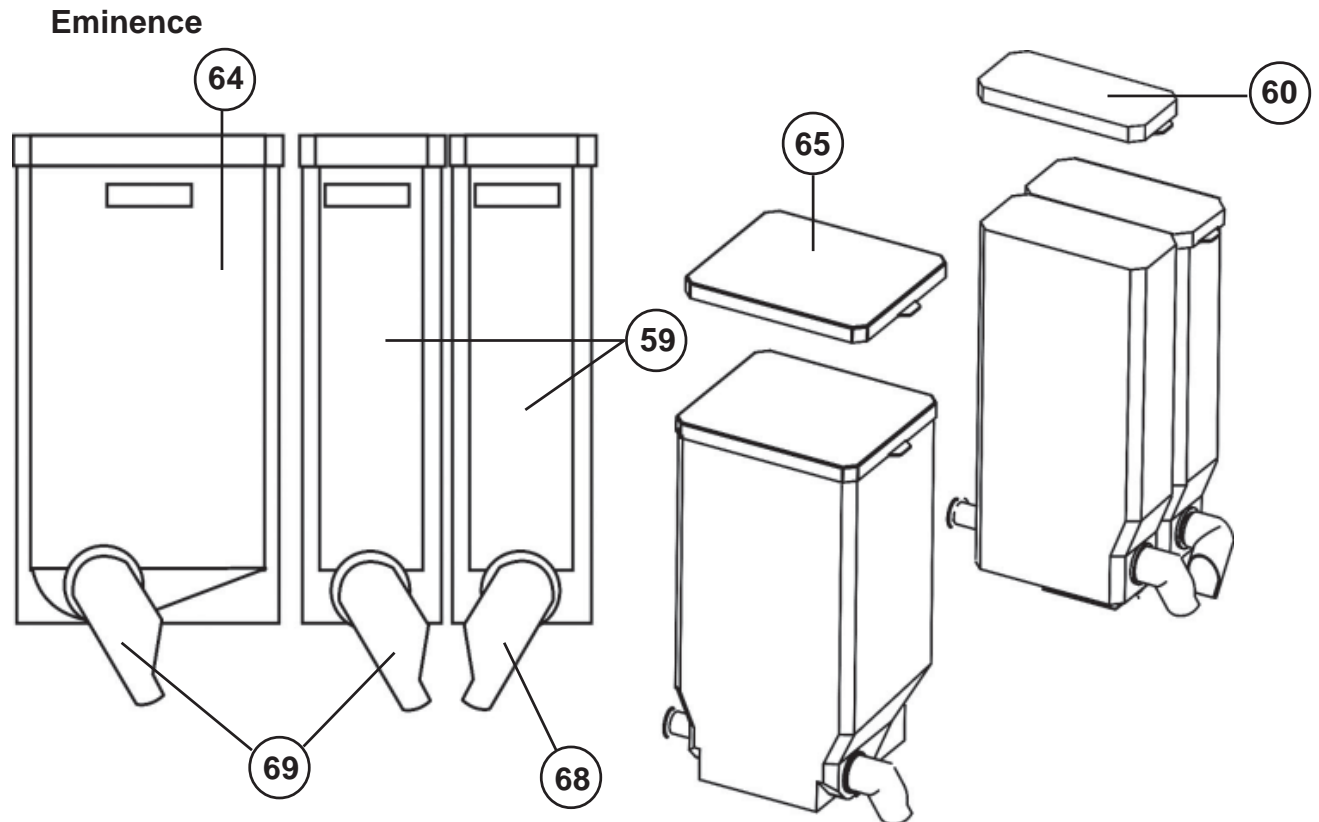
16. Spare parts list.**Brew mechanism****Eminence**

Description:	Article no.	Pos.no.	Amount / unit
Deflector, Cylinder	4720008	125	
Pin, Crank Arm	4720010	126	
O-ring Piston	4720012	127	
Rubber Ring, Piston	4720013	128	
Teflon Seal	4720014	129	
Plate, Top	4720015	130	
Screw, 8 x 1/2, Truss, AB, TAPP	4720016	131	
Cylinder	4720017	132	
Plug, Vent, Cylinder	4720018	133	
Screw, 4-40 x 1/4, Truss	4720019	134	
Screw, 8-32 x 1/2, Truss	4720020	135	
Assembly, Filter Screen, Poly, #44	47200213	136	
Seal, Brew Chamber	4720022	137	
Bar, Latch	4720023	138	
Carriage, Wiper	4720024	139	
Rod, Carriage, Wiper	4720025	140	
Retaining Ring, .250	4720026	141	
Wiper, Complete	4720027	142	
Brew Chamber	4720028	143	
Spring Clip, Latch Bar	4720029	144	
Housing, Vertical Rod	4720001	145	
Cam, Triple	4720002	146	
Unwipe Arm Assembly	4720003	147	
Spacer, Wipe Arm	4720004	148	
Spring, Wipe Arm	4720005	149	
Retaining Ring, TRU ARC	4720006	150	
Vevarm	4720007	151	
Plate, Ret., Cycle	4720030	152	
Plate, Ret., Support	4720031	153	
Latch, Block, LHS	4720032	154	
Latch, Block, RHS	4720033	155	
Retaining Ring	4720034	156	
Tube, Outlet, Water	4720035	157	
Wrap, Brew Chamber	4720036	158	
Shim	4720037	159	
Spacer, Sil., 3/16 x .350 x 1.5	4720038	160	
Spring, H-Frame	4720039	161	
H-Frame	4720040	162	
Screw, 8-32 x 3/4, PAN	4720041	163	
Pin, Grooved, 3/16 x 1.25	4720046	164	
Wipe Arm, Assembly	4720048	165	
Vertical Rod, Welded	4720049	166	

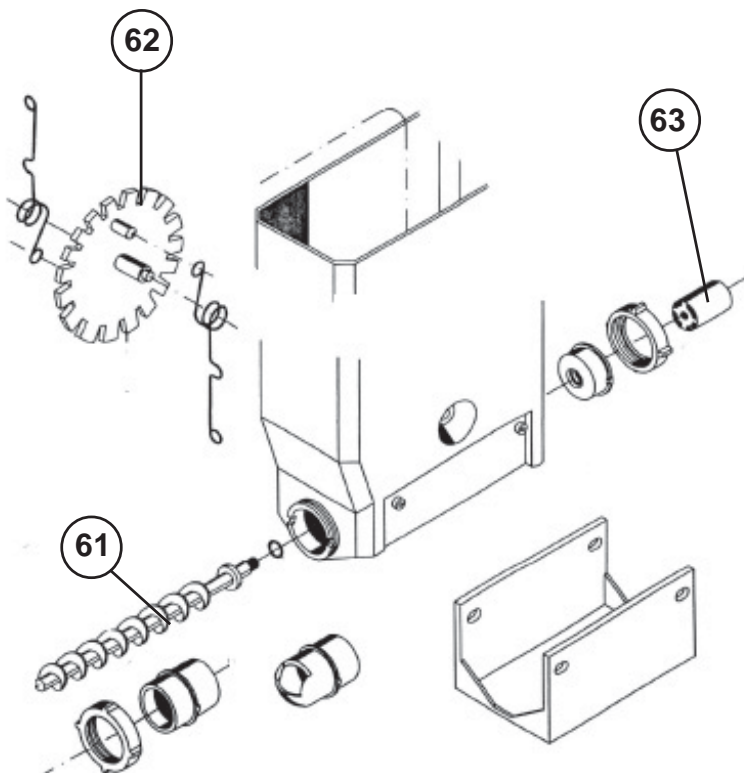


Exploded View brew mechanism.
See page 32.

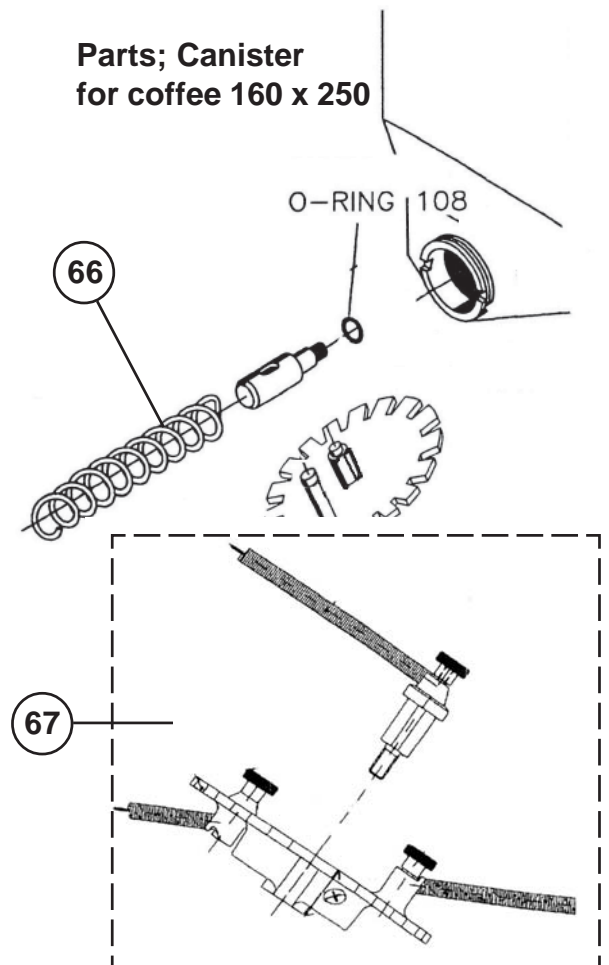




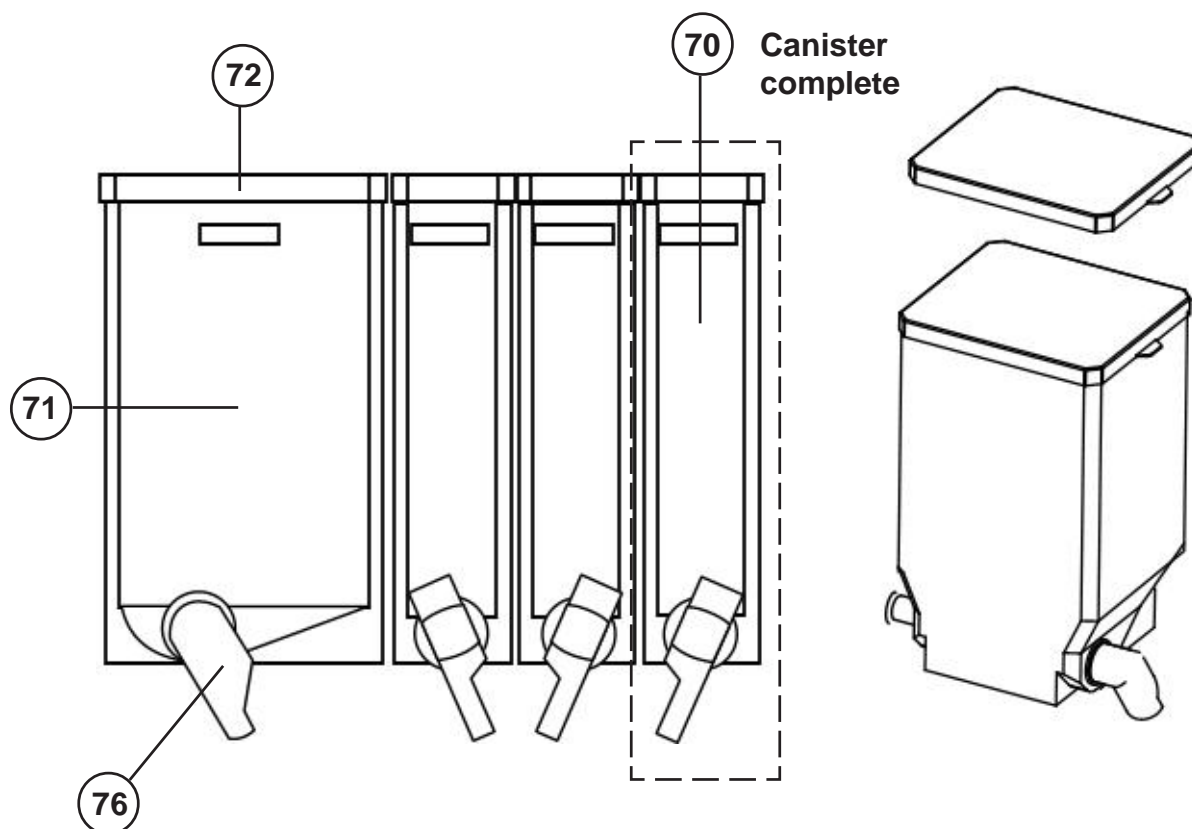
Parts; Canister 78 x 250



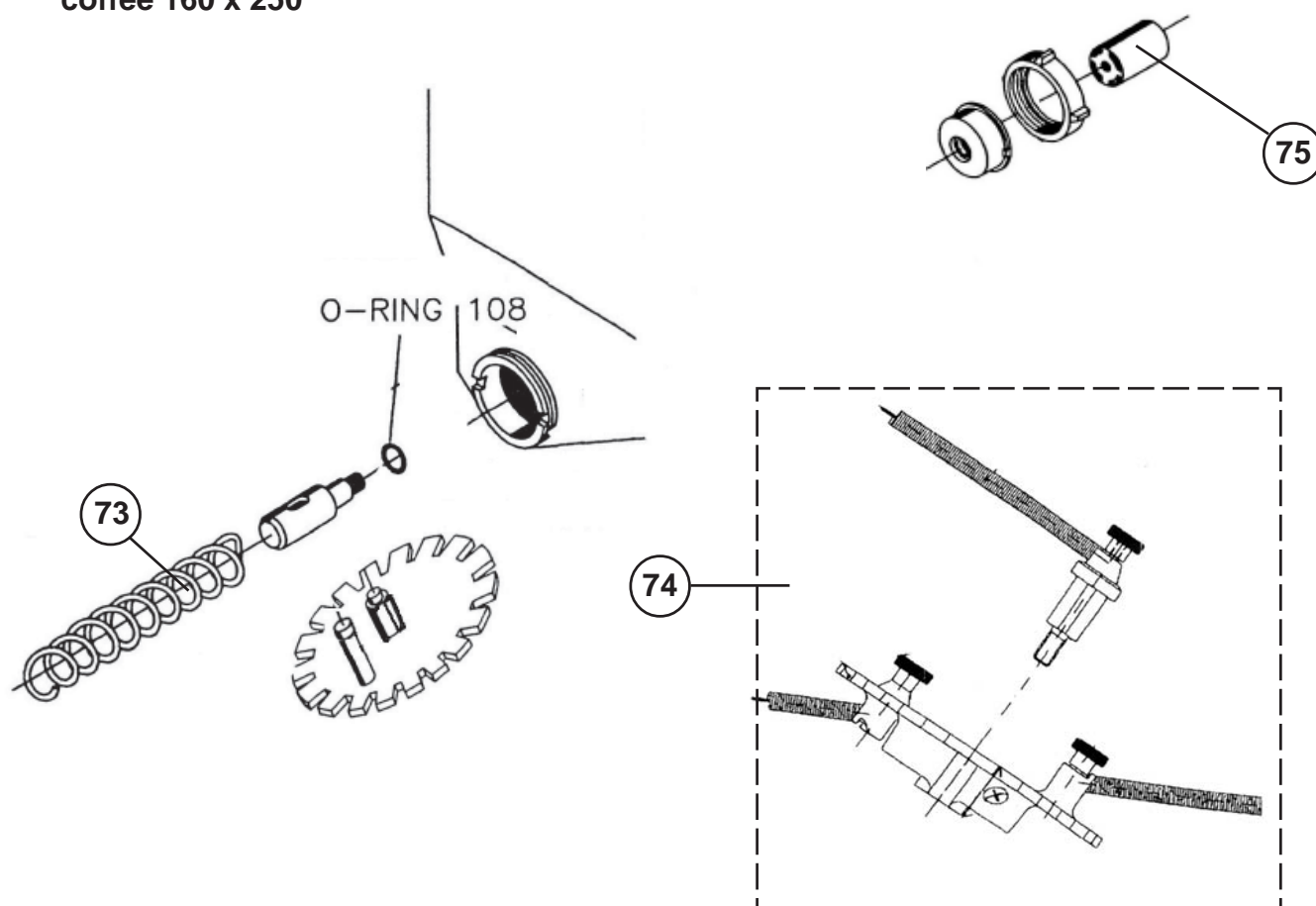
Parts; Canister for coffee 160 x 250

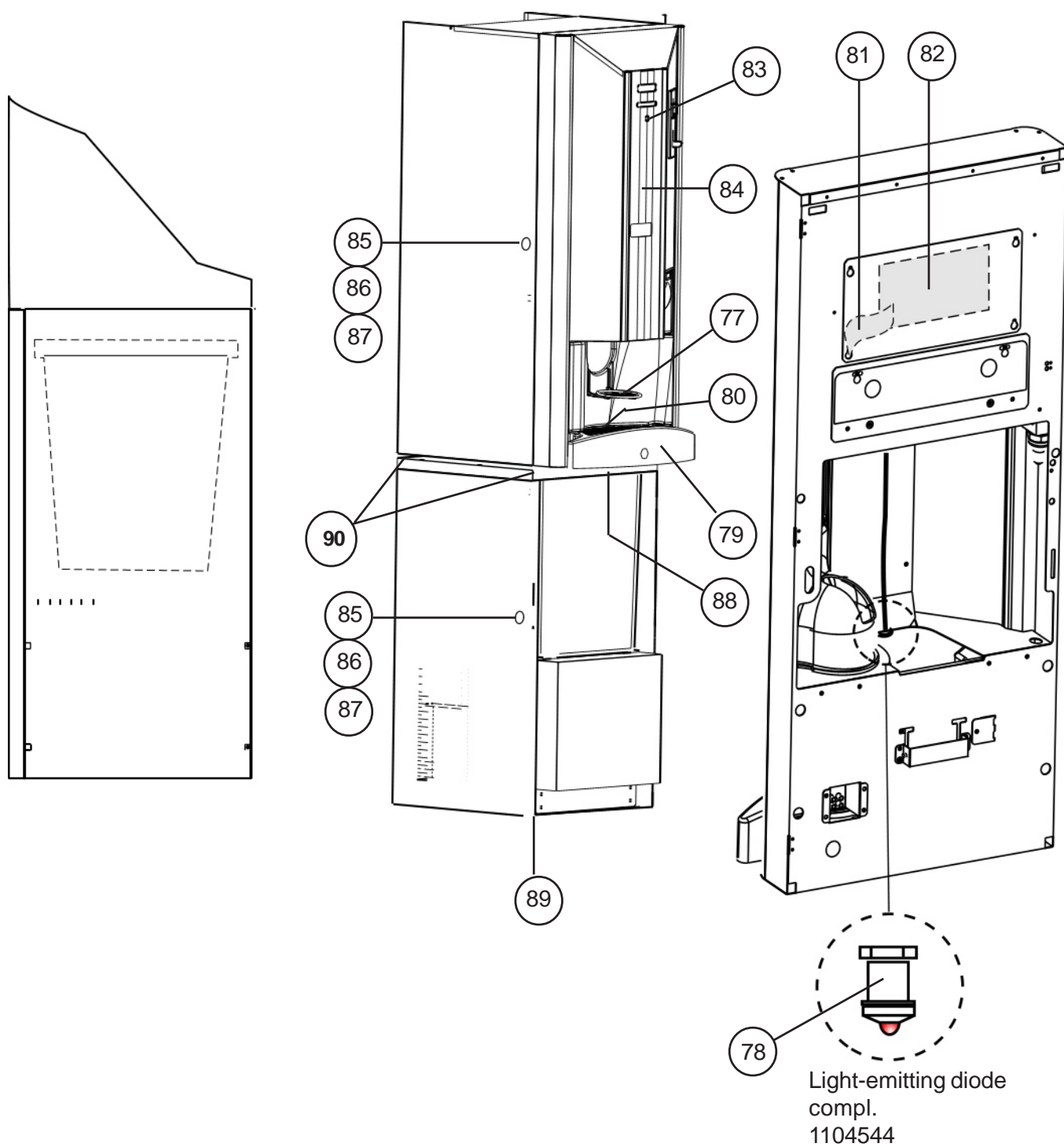


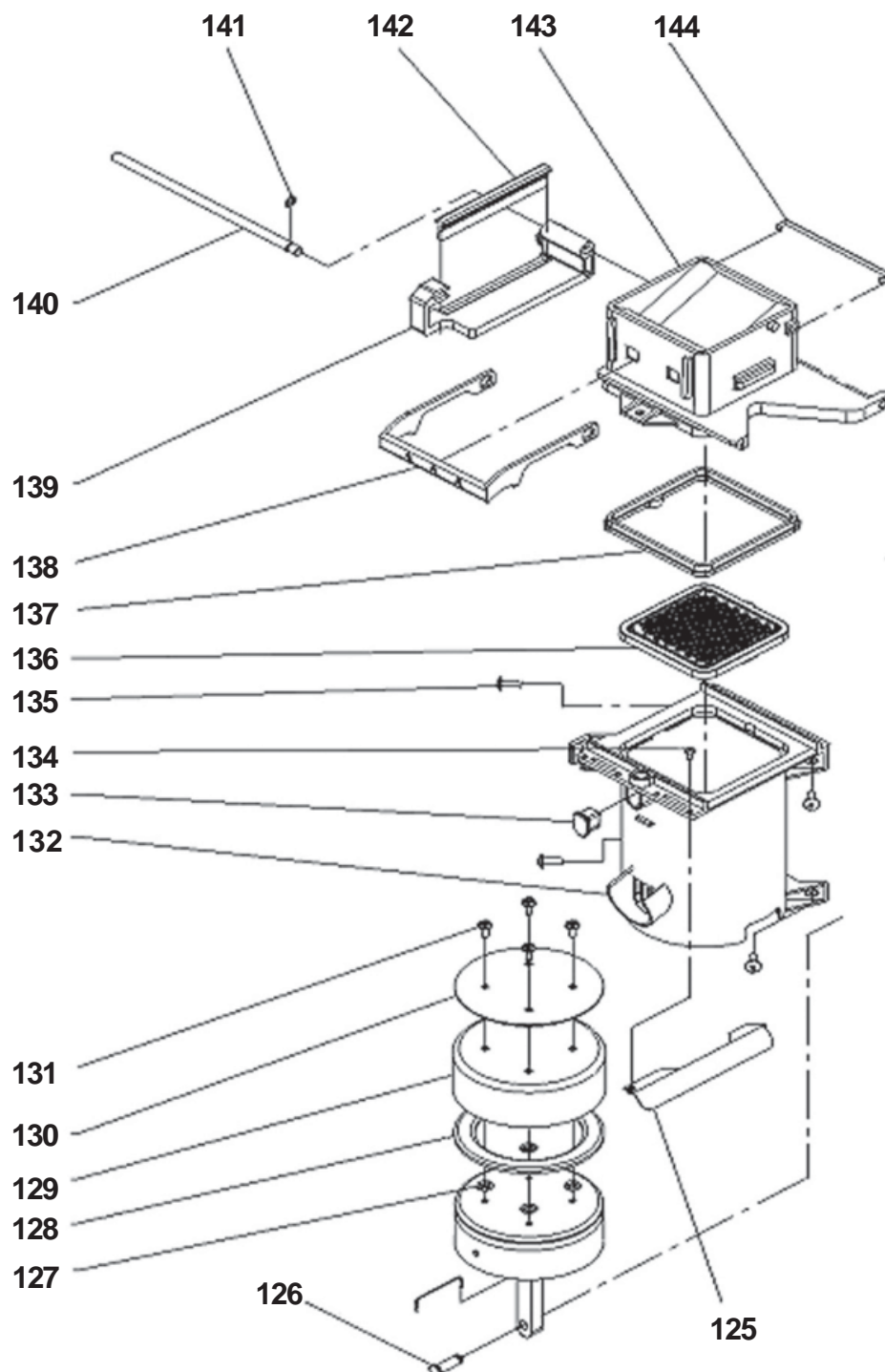
Eminence 4 behållare

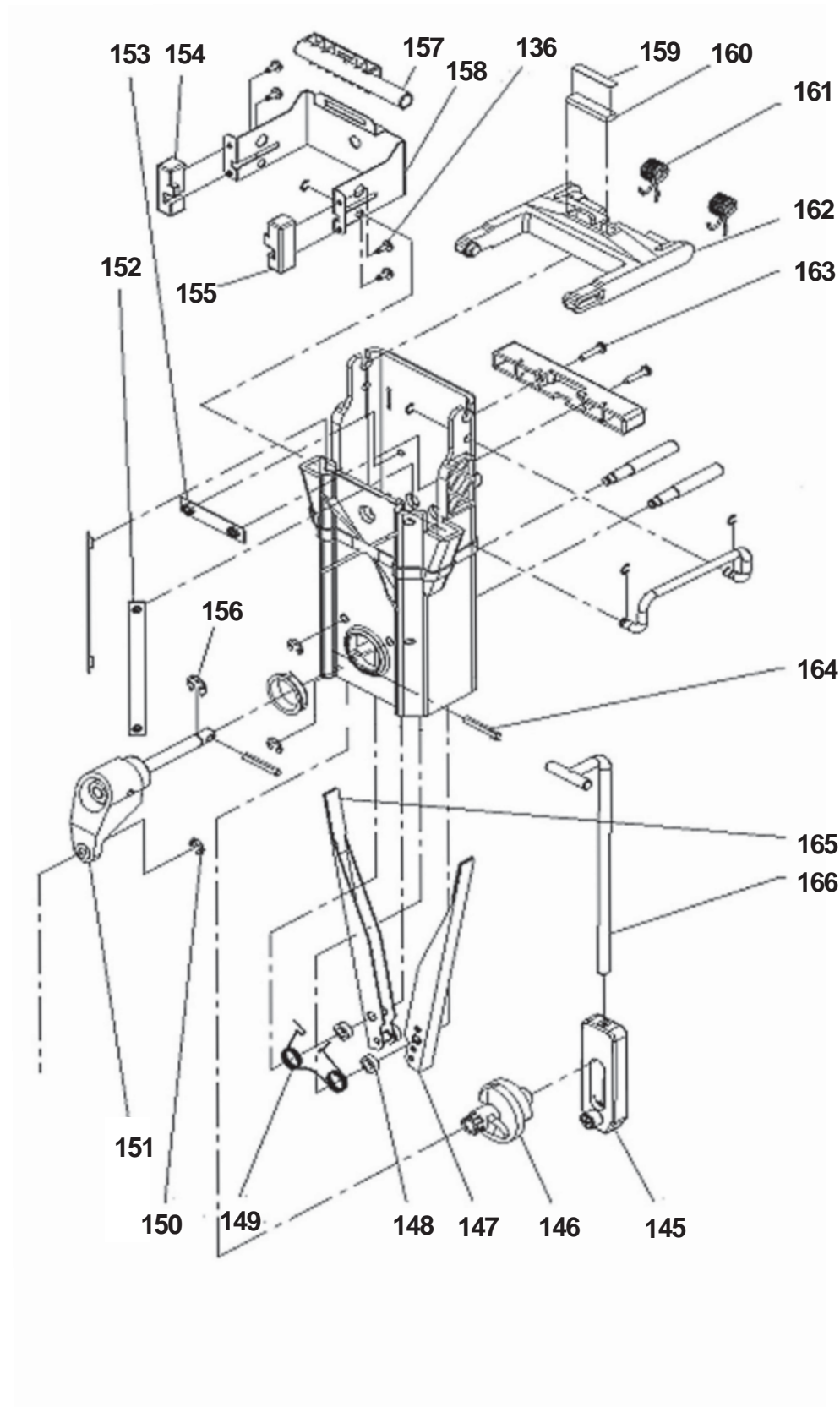


Parts; ingredients canister
coffee 160 x 250









COFFEE QUEEN

EMINENCE



FÖR SERVICE
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